



Greetings.

BELL'S
SPICED
SEASONING

Never a Chef but endorses Bell's,
Never a Cook but its merit tells,
Never a House-wife but needs this spice,
Never a Dish that it cannot make nice,
Never such Power "behind the throne,"
BELL'S SPICED SEASONING stands alone.

[GRACE I. LANE.]



A SPICY ORCHESTRA.

BELL'S SPICED SEASONING gives the Turkey proper representation. The Turkey who feels that it will be seasoned with Bell's Spiced Seasoning, dies happy. For no other spiced seasoning can make the dressing so delicious and delicate; so snappy and pungent. If all the Turkeys that have been seasoned with Bell's Spiced Seasoning in the past 32 years could be arranged in orchestral parade, they would fill the air with spicy music that would be "heard around the world"—in unison. Bell's is the original. It's the alpha and omega. It came first, and will be when all others won't be.



32
YEARS
THE FAVORITE.

TIME tests all things. The good remains; the bad passes to where it belongs—the rear. Spiced seasonings come and spiced seasonings go, but Bell's, like Tennyson's Brook, goes on forever. Merit wins and keeps on winning. Time has but crowned Bell's with first honors for outliving, out-serving and out-selling all other spiced seasonings. Bell's has won in the kitchen, on the table, and in the stomach. It satisfies the cook, tickles the palate and aids the stomach. Absolutely pure, it aids digestions and makes meat, turkey, chicken, fowl, game, fish, scalloped oysters, lamb croquettes, etc., have a spice and a relish, a richness and a delicacy impossible without Bell's. It's healthful as outdoors; appetising as sauer kraut; pure as nature is pure.

ALL THE GOOD COOKS ADMIRE BELL'S.
ALL THE GOOD EATERS PREFER THE COOKINGS
OF THE COOK WHO COOKS WITH BELL'S.

BELL'S IS CROWNED KING OF 'EM ALL!

BELL'S SPICED SEASONING

TESTIMONIALS

THE
UNIVERSAL FAVORITE.

BELL'S SPICED SEASONING is the universal favorite. It satisfies the seasoning needs of the housekeeper, the cook, the chef. This is the record. It is incontestable and must bring favorable conviction to all unprejudiced minds. The people whose praise is here quoted are authorities. Their reputation is a safeguard against imposition.

MRS. MARION A. MCBRIDE—the world-renowned Domestic Scientist—writes:—"I have used Bell's Dressing, for fish, poultry and meat, for many years at home, and wish to congratulate you upon its uniform quality and fine flavor. We use it at all seasons of the year, and find it unsurpassed for all kinds of dressing; also for flavoring soups."

[SIGNED]

MARION A. MCBRIDE.

C. C. WAITE, BREVOORT HOUSE, NEW YORK:—"Bell's Spiced Seasoning gives the best of satisfaction."

A. AINSLIE, TREMONT HOUSE, BOSTON (1878), wrote:—"It is unquestionably the most superior article of the kind in use."

JOSEPH BECKMAN, PARKER HOUSE, BOSTON:—"Have used your Spiced Seasoning several years, and cheerfully recommend it."

HAWK, WAIT & WETHERBEE, WINDSOR HOUSE, NEW YORK:—"We commend it to the public, particularly to private families."

PREBLE HOUSE, PORTLAND:—"We find it just as represented."

MASSASOIT HOUSE, SPRINGFIELD:—"It is a pleasure for us to recommend it for general use."

PLANKINTON HOUSE, MILWAUKEE, WIS., C. W. WHITE, Manager:—"We have used your Spiced Seasoning at this house for several years, and can recommend it."

HARVEY & WOOD, HOTEL BELLEVUE, BOSTON:—"We are using your Spiced Seasoning at the Bellevue, Boston, Mass., and also in our various summer houses, the Algonquin, St. Andrews, N. B.; the Passaconaway Inn, Yorks Cliffs, Me., and the Piney Woods Hotel, Thomasville, Ga. We could not get along without it."

AINSLIE & WEBSTER, Managers, MAPLEWOOD HOTEL, WHITE MOUNTAINS, NEW HAMPSHIRE, and HOTEL SAN MARCO, ST. AUGUSTINE, FLORIDA, writes (1892):—"It is the only article of its kind used in our kitchen during the past ten years. We are positive that if every family in this country should try one box, there would be no more guess-work seasoning."

Surely, such evidence must carry weight with all who think. It shows that for 32 years Bell's has been the favorite.

MENU-



A DAY'S MENU.

BREAKFAST.

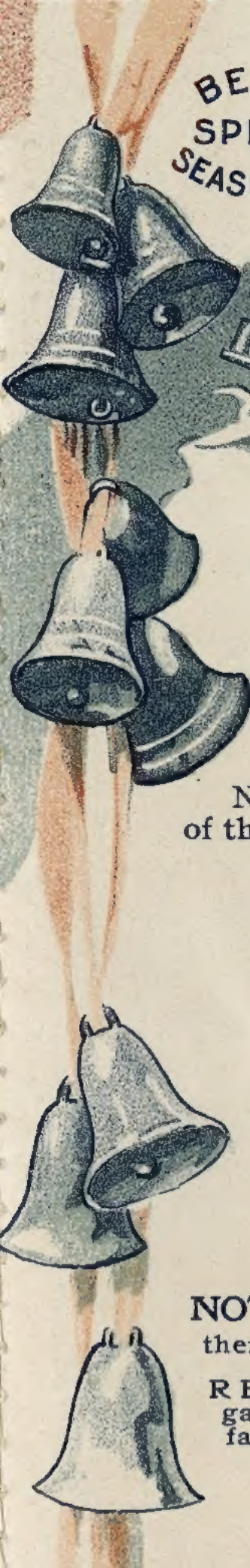
FRUIT: Oranges. CEREALS: Rolled Oats or Toasted Wheat.
 MEAT: OXFORD SAUSAGE (flavored with Bell's Three X Sausage Dressing).
 EGGS: Boiled. BREAD: Muffins.
 POTATOES: Hashed Brown. DRINK: Coffee. Entire Wheat Loaf.

DINNER.

SOUP: Tomato.
 MEAT: STUFFED LAMB (delicately flavored with Bell's Spiced Seasoning).
 POTATOES: Mashed. VEGETABLES: Stewed Corn. Squash.
 ENTREES: Boiled Haddock, Egg Sauce. BREAD: French Rolls.
 Banana Fritters, Wine Sauce.
 Sweet Pickles. PUDDING: Snow, Custard Sauce.
 PIE: Apple. ICE CREAM: Chocolate.
 Apricot. FRUIT: Raisins, Nuts, Bananas. DRINK: Coffee.

SUPPER.

ESCALLOPED OYSTERS (delicately flavored with Bell's Spiced Seasoning).
 Stewed Prunes.
 BREAD: Cream o'Tartar Biscuit. CAKE: Sponge. DRINKS: Chocolate.
 Graham. Fruit. Tea.



BELL'S
SPICED
SEASONING

A FEW RECIPES



THE BETTER WAY.

THERE are always two ways of making Turkey, Chicken, Fish or Game Dressings—the right way and the other way, or Bell's way and the other fellow's way. In order to give our readers the benefit of the widest experience, we recommend the following recipes. The first, designed by Mrs. MARION A. MCBRIDE, is the more elaborate. No. 2 is simple, but good. Either is worth the price of the seasoning—both are the result of wide experience.

- No. 1. One pint bread crumbs.
One-half teaspoonful salt.
One-third cup cream, melted butter or cotton-seed oil.
One-half pint small oysters.
Two teaspoonfuls Bell's dressing.

- No. 2. One pint soaked bread.
One teaspoonful salt.
One tablespoonful of butter, or of fat salt pork cut up very fine.
One tablespoonful Bell's Spiced Poultry Seasoning.
An egg well worked in will make the dressing cut up nicely.

NOTE. Bread or cracker crumbs may be moistened by placing in a wire basket; pour hot water over them; then turn them into an earthen dish, adding the other ingredients.

REMEMBER, this dressing is exquisite for meat, fish, or game. It can be baked alone in a small pan, only adding fat sufficient to prevent drying or burning.

SAUSAGE ETHICS.

ARTEMUS WARD said
he always ordered hash,
because then he knew what he was
getting. When you order sausages
delicately flavored with

BELL'S Three X Sausage Dressing

you always know what to expect—the best tasting,
easiest digested sausages ever made. You see, the
Dressing makes the Sausage, and Bell makes the
Dressing. It's the product of nearly forty years'
experience. It is made of a variety of sweet herbs and
choice spices, pure and sure. It makes the best and
most delicately flavored sausages. Be sure and insist
on having sausages delicately flavored with Bell's
Three X Sausage Dressing. Your market man will
obey your orders, if you insist and persist in insisting.
He knows his business, and knows Bell's is Best.

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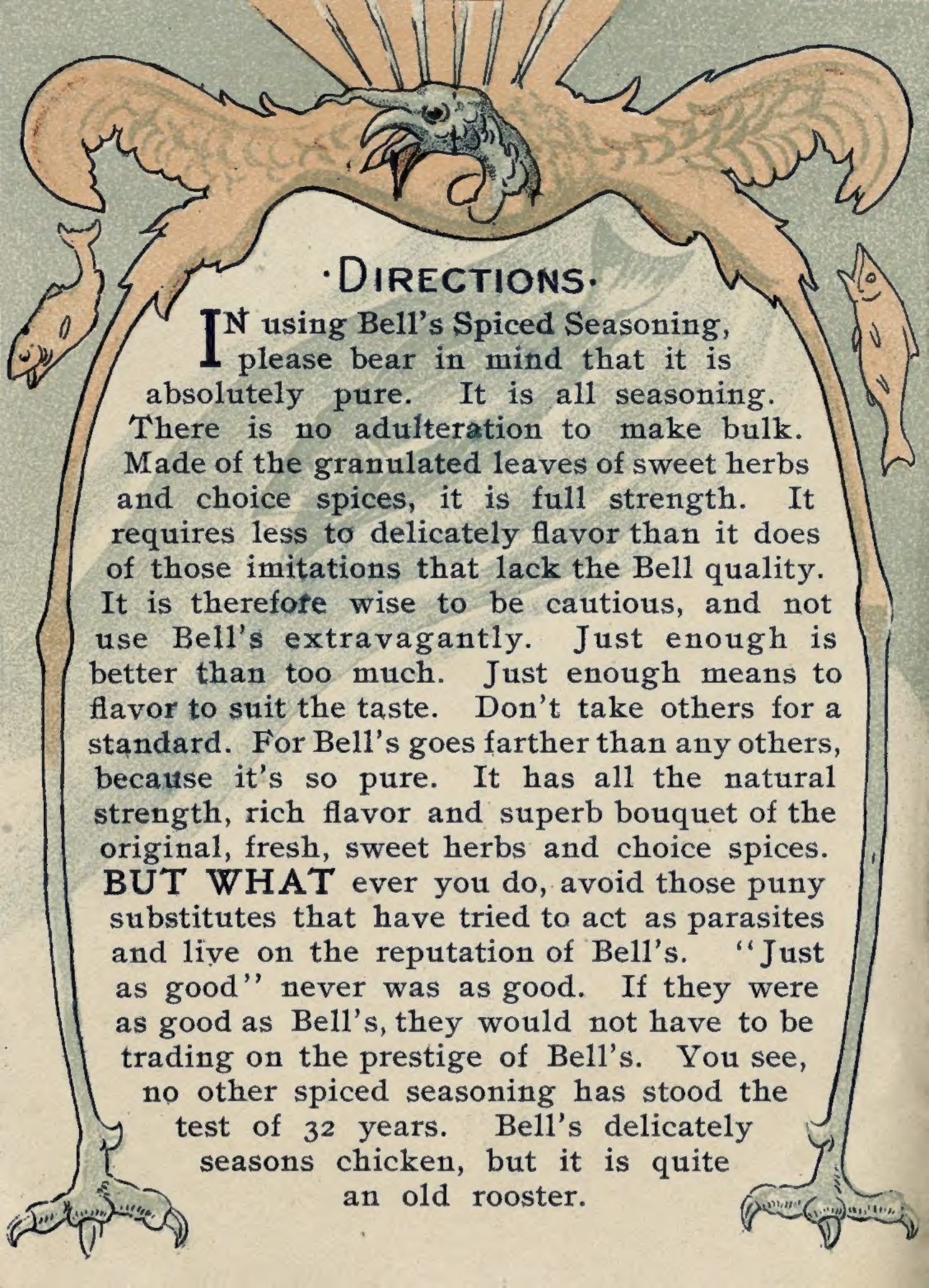
BELL'S SPICED SEASONING

Ye Old-Fashioned Thanksgiving Dinner.



BELL'S is the only original. All other spiced seasonings are but puny imitations of it, and lack the peculiar goodness of Bell's. But there must be a reason for it. Bell's seasons best. That's why. And it seasons best because it is made of nature's best seasoners—the granulated leaves of sweet herbs and choice spices, blended in the proportions that give the most delicate flavor and richest aromatic niceness. It is always uniform. Gives the same results every time.

REFUSE THE IMITATIONS! They will disappoint. Ask for Bell's. See that you get Bell's. Substitution is the fraud of the age.



·DIRECTIONS·

IN using Bell's Spiced Seasoning, please bear in mind that it is absolutely pure. It is all seasoning. There is no adulteration to make bulk. Made of the granulated leaves of sweet herbs and choice spices, it is full strength. It requires less to delicately flavor than it does of those imitations that lack the Bell quality. It is therefore wise to be cautious, and not use Bell's extravagantly. Just enough is better than too much. Just enough means to flavor to suit the taste. Don't take others for a standard. For Bell's goes farther than any others, because it's so pure. It has all the natural strength, rich flavor and superb bouquet of the original, fresh, sweet herbs and choice spices. **BUT WHAT** ever you do, avoid those puny substitutes that have tried to act as parasites and live on the reputation of Bell's. "Just as good" never was as good. If they were as good as Bell's, they would not have to be trading on the prestige of Bell's. You see, no other spiced seasoning has stood the test of 32 years. Bell's delicately seasons chicken, but it is quite an old rooster.



BELL'S
SPICED
SEASONING

THE chef always prefers Bell's
Spiced Seasoning. It saves

him so much bother, and seasons so well. Bell's is composite. It gives the effect of a dozen varieties; is better and cheaper, and is always uniformly good. The chef is exclusive in habits, but he never fails to sing out the praises of Bell's, because Bell's deserves it.

"THE BELLE OF TURKEY"



William G. Bell Co.
Sole Manufacturers,
Boston, Mass., U.S.A.